

Fish Fingers! (Wait! - Don't Fish Have Fins?) IngRedients • 2 eggs • 3/4 cup milk • 1 cup flour • 1 tablespoon salt • 1 teaspoon black pepper • 3 cups corn flakes cereal, crushed fine • 1 pound Florida fish (grouper, snapper or mahi-mahi),

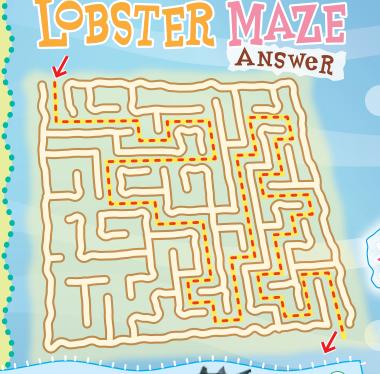
- cut into long strips 1" thick

DiRections

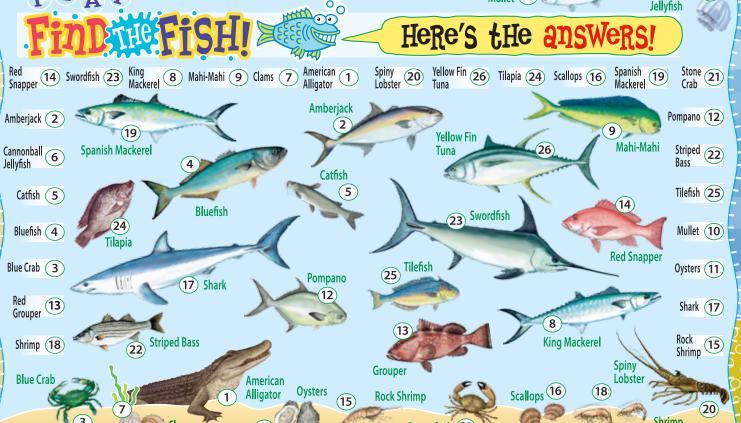
Preheat oven to 350° F. In a large bowl combine eggs, milk, flour, salt and pepper; mix well and set aside. Crush corn flakes in a food processor and put into a large bowl. Dip fish strips into batter and then roll into crushed corn flakes. Place on a cookie sheet in a single layer and bake for 15-17 minutes until cooked through. Yield: 4 servings.

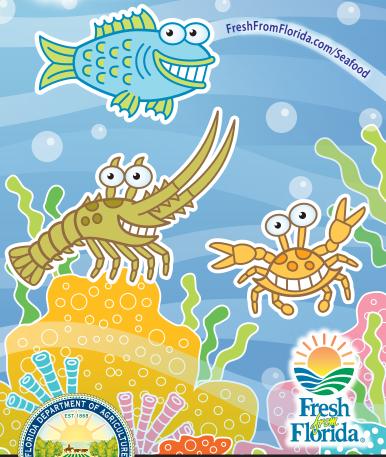
Nutritional Value Per Serving

Calories: 346, Calories from Fat: 39, Total Fat: 4g, Saturated Fat: 1g, Trans Fatty Acid: 0g, Cholesterol: 152mg, Total Carbohydrates: 44g, Protein: 32g, Omega 3 Fatty Acid: 0g









Florida Department of **Agriculture and Consumer Services**



and happy.

Florida clams are placed in protective nylon mesh bags to grow in the ocean. This is an example of aquaculture!



please?

In Florida, **shrimp** are harvested with cone-shaped nets, towed along the bottom in waters near shore. The nets have doors to let turtles out.



of its body.

PLEASE HELP Me! Astrong

home on the **reef!** Show me the way

through this **coral maze** to get home!

storm current carried me away from my

Clam Crab Grouper Lobster Mahi Snapper